

Formal Buffet

(Most Requested)

WARM BUFFET

Succulent oven baked chicken marinated with cajun and lemon juice, served with a parsley garnish *(GF)*

Fresh pasta tossed with baby eggplants, zucchinis, capsicum and mushrooms in a fresh tomato reduction *(V)*

Fresh pasta with mushroom and crispy prosciutto in a creamy alfredo sauce

Roasted baby potatoes lightly tossed with rosemary and parsley *(GF, V, DF)*

Salt & pepper calamari served with a chef's special aioli

Honey baked leg of ham garnished with pineapple slices, served with dijon & wholegrain mustard *(GF)*

SALADS

Brown & Wild Rice salad with pumpkin, baby spinach, sumac roasted cauliflower, goats' cheese and labneh dressing *(GF, V)*

Mixed garden salad - salad of mixed greens with cherry tomatoes, cucumbers, spanish onions, olives and herbed vinaigrette *(GF, V)*

Freshly made basil pesto tossed into a pasta salad *(V, DF)*

Crisp, freshly baked dinner roll

TO FINISH

Chef's selection of house desserts made fresh on board daily

Seasonal fresh fruit platters

Tea, herbal teas and coffee

3 Course Formal Dining

Entrée (Alternate Serve)

Pappardelle Pasta infused with chargrilled eggplant, bell pepper and Spanish Green Olives in a pine-nut presto sauce and shavings of Parmigiano Reggiano (V)

Moroccan Lamb Kebabs resting on a bed of cous-cous with minted yoghurt and crisp pita bread

Main Course (Alternate Serve)

Chargrilled Fillet of beef tenderloin in a classic jus served alongside baby green beans, confit of tomato and glazed Noisette of potato

Classic Chicken Kiev on creamy mash potato with broccolini, roasted Jap pumpkin, drizzled with a honey mustard sauce

Mediterranean vegetable medley consisting of payers of marinated baked Vegetables resting on a bed of heirloom tomato reduction (V/VN)

Dessert Buffet Stations

Chef's Selection of cakes served with whipped cream

Fresh seasonal fruit platters

AOC cater for the below listed requirements

Vegetarian, Vegan, Gluten Free, Halal and Lactose Free

Please note we are unable to guarantee no cross contamination for guests with allergies